

Feed Me A LITTLE	78
Feed Me A LOT	98
SEASONAL HARVEST MENU	
Sir Paz Sauvignon Blanc or Shiraz, YARRA VALLEY, VICTORIA	10

Dry aged chorizo GREENVALE FARMS, VICTORIA	12
Pickled Otway shiitakes v	8
Pork terrine, mustard & toast	13
Clair de Lune bouton BATEMAN'S BAY, NEW SOUTH WALES	5
Chicken parfait & buttermilk waffles	13
Tarago green olives v	8
Ocean trout over charcoal MACQUARIE HARBOUR, TASMANIA	14
House smoked ham & provolone jaffle	13
Prawn crackers	7

Heirloom tomatoes, basil & aged sherry vinegar v	23
Raw yellowtail kingfish, green apple & spring onion dressing	28
Raw beef, green papaya & puffed rice cracker	25
Laksa, prawn dumplings & chilli relish	29

ENTREE/MAIN Risotto, pine mushrooms & pumpkin v	25/35
ENTREE/MAIN Hand cut semolina noodles, calamari, & chorizo	29/39
ENTREE/MAIN House made rigatoni, braised oxtail, pedro ximenez & chicory	26/36

Pork schnitzel, fried egg, anchovy & potato salad	48
Wood roasted, coconut lacquered beef cheek & massaman curry	49
HALF/WHOLE Charcoal chicken, chilli jam & coriander	42/58

*\*Due to seasonality, prices may vary.*

*All prices are in Australian dollars inclusive of GST  
An additional service charge of 10% will be added to the final bill on public holidays.  
\* Please inform our team if you have any dietary requirements*

300G Rangers Valley Black Angus hanger GLEN INNES, NEW SOUTH WALES	50
300G Isola Chianina rump GIPPSLAND, VICTORIA	62
325G Cape Grim Black Angus sirloin CAPE GRIM, TASMANIA	55
325G Black Angus burger, short rib & brioche	45

*\*All steaks are served with red cabbage, lemon & condiment service*

180G Kingfish FLINDERS ISLAND, TASMANIA	48
180G Barramundi ARNHAM LAND, NORTHERN TERRITORY	49
180G Spanish Mackerel MOOLOOLABA, QUEENSLAND	47
100G Calamari, peanuts, red chilli & lemon grass FLINDERS ISLAND, TASMANIA	27

*\*all seafood is served with lemon, red cabbage & condiment service*

FOR TWO Beijing duck, preserved leg, sausage, lentils & radicchio salad	ALLOW 45 MINUTES	99
FOR TWO Snapper meunière & lemon leaves KIAMA, NEW SOUTH WALES		93
FOR TWO 1200G Black Angus Tbone DARLING DOWNS, QUEENSLAND	ALLOW 45 MINUTES	105

French fries v	11
Wood roasted Victorian heirloom carrots, honey & walnuts v	14
Shiitake's from the Otway Ranges v	13
Aligot POTATO, MOUNTAIN CHEESE & GARLIC v	13
Baby gems with ranch dressing	11
Grilled zucchini salad v GLENORA FARMS, VICTORIA	11
Ruby chard, poached egg & rye v	13
Jerusalem artichoke & guanciale	14

Strawberry shortcake	17
Salted Caramel & dark chocolate tart	19
Crème caramel, buttermilk ice cream	17
Wood roasted figs	18
Cheese service	18

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